CHOCOLATE ORANGE
BANANA MARBLE CAKE

recipe by kate elizabeth

This is a super moist and spongy banana and chocolate marbled cake, with a zingy orange marmalade and chocolate orange buttercream that balances the cake out beautifully. The marble throughout the sponge creates an impressive bake, that is easy to achieve and perfect for a special occasion. It does take a little more effort than no marble, as you have to split the cake batter in half, and only add cacao to one half, before pouring into the cake tin. This really is the perfect coffee and cake instalment - I don't think you even need an excuse to eat it!

Ingredients:

175g gluten free plain flour
          (or plain wheat flour)
50g white rice flour
25g corn flour
pinch of xanthum gum
          (if using gluten free flour)
50g caster sugar
50g coconut sugar
1/2 tsp bicarb of soda
1/2 tsp mixed spice powder
1/2 tsp salt
110g butter or dairy free alternative
4tbsp milk of choice
2tbsp maple syrup
3 bananas mashed
1tsp apple cider vinegar
1tsp vanilla extract
For the swirl stage:
3/4 tbsp cacao powder
3/4 tbsp extra gluten free plain flour

Method:

Preheat the oven to 170ºC/Gas mark 4, and line the base of two 6" cake tins.

1. Sieve the plain flour, rice flour, cornflour, xanthum gum, caster sugar, coconut sugar, bicarb of soda, mixed spice and salt in a large mixing bowl and whisk through until fully combined. Divide the dry mixture evenly between 2 bowls.

2. In 1 bowl add the cacao powder and in the other add the extra flour.

3. Weigh out the butter and add half (55g) to each bowl.

4. In a jug, mix together the remaining ingredients; milk, maple syrup, vinegar, vanilla extrace and mashed bananas until combined. Divide the wet mixture evenly between the 2 bowls.
Note - it doesn't matter if it is not exact!

5. Whisk together the ingredients in each bowl for about 1 minute until well combined.

6. In your prepared cake tins, pour half of the light batter in each tin, and then pour half of the brown batter. With a knife or spoon, gently swirl the 2 batters to mix the colours through.
Note - make sure not to overmix, as you will loose the swirl effect.

7. Place in the middle of the oven for 25-30mins, until a skewer comes out clear. Leave on a cooling rack in tins until fully cooled before assembling with buttercream and marmalade.

For the filling and topping:

juice and zest of 1 satsuma or clementine
320g icing sugar
2 tbsp cacao powder - add more for a darker colour
140g butter (or dairy free alternative)
2 tbsp good quality orange marmalade
10g dark chocolate

1. Make the buttercream by whisking together the butter, icing sugar, cacao powder, orange juice and orange zest until light and fluffy.

2. Remove cakes from tins and place 1 on a plate or cake stand. Spread the marmalade and then a thin layer of buttercream. Place the other cake on top, and use the rest of the buttercream to cover the entire cake - it should spread quite easily.

3. Finally, grate the dark chocolate over the top of the cake for the finishing touch. You can also grate some more orange zest over the top to add some colour if you like!